

up to  
**DISCOUNT**  
**50% off**  
selected dates

*the ferry*

# CHRISTMAS PARTY NIGHTS AT THE FERRY 01698 360085

**£24.95**  
FOR THE FULL  
EVENING EXPERIENCE

## CHRISTMAS PARTY LUNCH

Our full festive package at a lunchtime price!

Dates available  
-- Friday 6th December (£24.95pp)  
-- Friday 13th December (£29.95pp)  
-- Friday 20th December (£24.95pp)

## How It Works

Due to the great success of previous year's Christmas Party Nights, we have decided to repeat the format for December 2024. In case you missed previous years - here is the schedule:

### 6.45pm - 7.15pm

Your party arrives (we stagger arrival times to ensure a first class service) and is welcomed by our staff.

### 7.15pm - 10pm

Dinner is served in a relaxed and informal manner. Background music sets the scene and is kept at a level which allows healthy socialising.

### 10pm - 1am

DJ GUS cranks up the volume and gets the party swinging with a set of music for all tastes!

The full package price is £49.95 per person - but we like to provide value to our customers whenever possible - check out the supersaver discounts available on selected dates. **You still get THE FULL PACKAGE but at a bargain price!**

## FESTIVE SCHEDULE

### November

Friday 29th	£38.95
Saturday 30th	£38.95

### December

Thursday 5th	£24.95
Friday 6th	£49.95
Saturday 7th	£49.95
Sunday 8th	£24.95

Thursday 12th	£24.95
Friday 13th	£49.95
Saturday 14th	£49.95
Sunday 15th	£24.95

Thursday 19th	£24.95
Friday 20th	£38.95
Saturday 21st	£38.95
Sunday 22nd	£24.95

### TRIBUTE ACTS ON BELOW NIGHTS

Fri 29th Nov - Lionel Richie & Motown  
Sat 30th Nov - Freddie Mercury

## CHRISTMAS MENU

### To Start

- CREAM OF VEGETABLE SOUP (ve and gf options available)  
with fresh bread & butter
- SMOKED MACKEREL PATE  
with crisp melba toast
- CREAMY GARLIC MUSHROOMS (v)  
sauteed with onions, garlic and mustard served on garlic toasts
- CHARGILLED CHICKEN SALAD (gf)  
with house dressing

### To Follow

- ROAST TURKEY  
with all the trimmings
- ROAST SCOTCH BEEF CHASSEUR (gf)  
with red wine, mushroom and onion sauce
- ROAST BREAST OF CHICKEN  
with haggis and whisky cream sauce
- CHICKPEA CURRY (ve, gf)  
mildly spiced, served with basmati rice
- SWEET POTATO, RED PEPPER AND SPINACH LASAGNE (v)  
all main courses are served with seasonal vegetables and potatoes

### To Finish

- WILD BERRY CHEESECAKE (v)  
with fresh cream
- SELECTION OF CHEESE  
with fresh fruit and biscuits
- FRUIT SALAD (ve, gf)  
with mango sorbet
- CHOCOLATE ORANGE TART (gf, ve)  
with vegan cream

GF is gluten free  
V is vegetarian  
VE is vegan

THIS MENU IS SUBJECT TO CHANGE